CHAPTER 19

RESHIPPER

- Bullets are notes indicated in blue for clarification.
- The section number for an existing regulation is noted in brackets [18.01].
- New text or changes proposed in accordance with the NSSP compared to the existing regulations are indicated in red italics.
- New text or changes proposed by the **Department** in addition to the NSSP are indicated in bold plum and underlined.
- The electronic copy is available at <u>www.maine.gov/dmr/</u>

Chapter 19 - Reshipper

- Chapter 19 has been updated for compliance with the NSSP and HACCP rules per federal regulations.
- Existing Chapter 18.

19.01 [15.02, 18.05] Compliance

- A. Each dealer shall comply with all shellfish laws and regulations relating to shellfish handling and sanitation, including, but not limited to, the requirements specified in Chapter 15and Chapter 16 that are appropriate to the plant and the food being processed.
- **B.** A violation of this regulation shall be punishable as a Class D crime, as provided by 12 M.R.S.A. §6204, or by license enforcement actions in <u>District Court or by the Department</u>, and may result in the imposition of fines by the District Court for regulation violations or non renewal of a shellfish certificate. [ditto my comments on the other Chapters]

19.02 [18.01, 18.02] Shellfish Reshipper

The holder of a reshipper certificate may **sell**, ship or transport shucked shellfish **or shellstock packed in their** original containers, **which have been purchased** from certified shellfish dealers, to other **certified dealers**, retailers or to final consumers. A reshipper shall not shuck, repack, **hold or store shucked** shellfish **or shellstock** for sale, shipment or transport. A reshipper may not harvest shellfish or buy from harvesters.

19.03 Receiving critical control point - Critical limits

The reshipper shall reship only shellfish which:

- A. Originated from a certified dealer;
- B. Are identified with a tag or label as outlined in Chapter 15.

19.04 Shellstock storage Critical Control Point - Critical Limits.

The reshipper shall:

- A. Place shellstock in a storage area or conveyance with mechanical refrigeration and maintained at 45 °F (7.2 °C) or less; and
- B. Not permit shellstock to remain without ice for more than 2 hours at points of transfer such as loading docks.
- 19.05 Shucked Meat Storage critical control point Critical limit.

The reshipper shall maintain shucked shellfish in a storage area or conveyance with mechanical refrigeration at an ambient air temperature in the storage area of 45 °F (7.2 °C) or less.

- A. In the event that shellfish have been frozen, the frozen shellfish shall be held at or below 0 °F.
- B. Shucked shellfish shall not be held without ice for more than 2 hours at points of transfer such as loading docks.

19.06 [18.04] Storage Facility

In the event that a reshipper certificate holder constructs or uses a permanent storage facility in the reshipping operation, he/she shall henceforth be considered a shellstock shipper. The holder of the reshipper certificate must surrender the reshipper certificate to the Department and apply for a shellstock shipper's certificate.

19.07 [18.03] Vehicle(s)

The facilities of a reshipping business shall be limited to a vehicle or vehicles. This vehicle(s) must meet all of the standards established for vehicle construction and thermal protection as set forth in Chapter 16.